Annual Index—Volume XXI, 1944

Title Index

Title	Number	Page
ANTIOXIDANT LOSSES DURING THE INDUCTION PERIOD OF FAT OXIDATION. Filer, L. J.; Mattil, K. F.; Longenecker, H. E.	10	289
ANTIOXIDANTS IN FATS, AN APPLICATION OF THE BARCROFT-WARBURG APPARATUS TO THE STUDY OF. Nagy, Julius J.; Vibrans, Frank C.; Kraybill, H. R.	12	349
ANTIOXIDANTS FOR EDIBLE FATS AND OILS, PRELIMINARY COMPARISON OF THE STABILIZING EFFECT OF SEVERAL RECENTLY PROPOSED. Higgins, J. W.; Black, H. C.	9	277
BABASSU OIL, THE FATTY ACIDS AND GLYCERIDES OF. Jackson, F. L.; Longenecker, H. E.	3	73
CARNAUBA WAX, A STUDY OF THE ALCOHOLS OF. Koonce, S. D.; Brown, J. B.	8	231
CARNAUBA WAX, AN HISTORICAL REVIEW OF THE CHEMISTRY OF. Koonce, S. D.; Brown, J. B.	6	167
CHLOROPHYLLS A AND B IN THE CALIFORNIA AVOCADO, THE ISOLATION AND DETERMINATION OF. Lassen, S.; Bacon, K.; Sutherland, J.	5	139
CHLOROPHYLLS IN FATS IN RELATION TO RANCIDITY, THE FLUORESCENCE OF. French, C. S.; Lundberg, W. O.	1	23
CIRCULATING STIRRERS. Van Zile, B. S.	6	182
COTTONSEED OIL, EFFECT OF ANTIOXIDANTS, INDIVIDUALLY AND IN COMBINATION, ON STABILITY OF CAROTENE IN. Williams, Kenneth T.; Bickhoff, Emanuel; Lowrimore, Burton	6	161
COTTONSEED OILS, EFFECT OF METALLIC SALTS ON THE STABILITY OF PALM AND HYDROGENATED. Bauer, S. T.; Gastinel, Victor, Jr.	2	36
COTTONSEED, THE PIGMENTS OF. Boatner, C. H.	1	10
COTTONSEED OIL AND CERTAIN CHARACTERISTICS OF THE DISTILLED FRACTIONS, MOLECULAR DISTILLATION OF A HYDROGENATED. Singleton, W. S.; Bailey, A. E.	6	157
COTTONSEED OIL FROM SOLVENTS, TOCOPHEROL CONCENTRATES BY THE FRACTIONAL CRYSTALLIZATION OF. Singleton, W. S.; Bailey, A. E.	8	224
DETERGENCY TESTS, A METHOD TO IMPROVE REPRODUCIBILITY IN. Woodhead, J. A.; Vitale, P. T.; Frantz, A. J.	11	333
DILATOMETRIC INVESTIGATIONS OF FATS. I. APPARATUS AND TECHNIQUES FOR FAT DILATOMETRY	9	251
II. DILATOMETRIC BEHAVIOR OF SOME PLASTIC FATS BETWEEN 0° C. AND THEIR MELTING POINTS. Bailey, A. E.; Kraemer, E. A.	9	254
DRYING OILS—PAST, PRESENT, FUTURE. Konen, J. C.	7	202
DRYING OIL FILMS AND POLYMERIZATION, SOME KNOWN REACTIONS OF. Schwarcman, A.	7	204
DRYING OILS, PENTAERYTHRITOL. Burrell, Harry	7	206
ECONOMIC POSITION OF OILS AND FATS IN THE WAR AND POST-WAR PERIODS. Walsh, Robert M.	10	283
ESTER INTERCHANGE, A REPORT ON. Wright, H. J.; Segur, J. B.; Clark, H. V.; Coburn, S. K.; Langdon, J. E.; Du Puis, R. N.	5	145
FAT LOSSES OCCURRING DURING DOUGHNUT FRYING, QUANTITATIVE STUDY OF. Arenson, S. W.; Heyl, E. G.	2	60
FAT-SPLITTING REAGENTS IN THE TWITCHELL PROCESS, COMPARISON OF. Stirton, A. J.; Hammaker, E. M.; Herb, S. F.; Roe, Edward T.	5	148
FATTY ACID MONOESTERS OF L-ASCORBIC AND D-ISOASCORBIC ACIDS AS ANTIOXIDANTS FOR FATS AND OILS. Riemenschneider, R. W.; Turer, Jack; Wells, P. A.; Ault, W. C.	2	47
FATS AND PHOSPHATIDES IN GRASS, THE Rewald, Bruno	2	50
FISH OIL IN THE PROTECTIVE COATING FIELD. Mattil, W. H.	7	197
FURFURYL ALCOHOL, FATTY ACID ESTERS OF. Norris, Frank A.	7	193
FRACTIONATION OF MILK FAT FROM A SOLVENT AT LOW TEMPERATURES, THE. Henderson, J. L.; Jack, E. L.	3	90
GAMMA-TOCOPHEROL AS A PRECURSOR OF A RED QUINOID SUBSTANCE DEVELOPED IN COTTONSEED OIL DURING OXIDATION. Swift, C. E.; Mann, G. E.; Fisher, G. S.	11	317
GLYCERIDES, UNSATURATED SYNTHETIC. Daubert, B. F.; Longenecker, H. E.	2	42
GLYCERINE FROM WASTE PRODUCTS, RECOVERY OF. Du Puis, R. N.	3	76
GLYCEROL IN KETTLE SOAP, A RAPID METHOD FOR ESTIMATING. Johnson, K. E.; Ladyn, H. W.	5	141
KETTLE WAX PHASE IN THE SYSTEM SODIUM LAURATE, SODIUM CHLORIDE, AND WATER. McBain, J. W.; Thorburn, R. C.; McGee, C. G.	8	227
LARD, EFFECT OF DEODORIZATION AND ANTIOXIDANTS ON STABILITY OF. Riemenschneider, R. W.; Herb, S. F.; Hammaker, E. M.; Luddy, F. E.	10	307
LARD, FILTER AID AND CARBON TREATMENT OF PRIME STEAM. Cummins, A. B.; Weymouth, L. E.; Johnson, L. L.	8	215
LARD, IMPROVEMENT PRODUCED IN THE STABILITY OF, BY THE ADDITION OF VEGETABLE OILS. Riemenschneider, R. W.; Turer, J.; Ault, W. C.	4	98
LINSEED OIL, SOME RELATIONSHIPS BETWEEN FAT ACID COMPOSITION AND THE IODINE NUMBER OF. Painter, Edgar Page	12	343
LINSEED SHORTENING, FLAVOUR REVERSION IN. Armstrong, J. G.; McFarlane, W. D.	11	322
LITHIUM AND ALUMINUM STEARATE GREASE MANUFACTURE, CONTINUOUS. Houlton, H. G.; Miller, B. D.; Lenton, P. A.; Taylor, J. A.; Adams, B. E.	9	258
MELTING POINTS OF BINARY FATTY ACID MIXTURES C-6 TO C-12 AND THEIR APPLICATION IN THE DETERMINATION OF PURITY. Grondal, B. J.; Rogers, D. A.	10	303
NORDIHYDROGUIARAETIC ACID, THE ANTIOXIDANT PROPERTIES OF. Lundberg, W. O.; Halvorson, H. O.; Burr, G. O.	2	33

Title	Number	Page
NORELAC—A NEW PROPOSED SYNTHETIC COATING Cowan, J. C.; Lewis, A. J.; Falkenburg, L. B.	4	101
OIL FROM TUMBLING MUSTARD SEED Goss, W. H.; Ruckman, J. R.	8	234
OIL AND PHOSPHATIDES CONTENT OF SOME PETALS AND STAMENS Rewald, Bruno	3	93
OLEIC ACID, METHYL OLEATE, AND OLEYL ALCOHOL FOR USE AS CHEMICAL INTERMEDIATES, PURIFICATION OF Swern, Daniel; Knight, H. B.; Findley, T. W.	5	133
PEANUT KERNELS WITH RELATION TO U. S. STANDARDS FOR FARMERS' STOCK PEANUTS Stansbury, Mack F.; Guthrie, John D.; Hopper, T. H.	8	239
PEANUT OIL ANTIOXIDANTS AND PURE ALPHA-TOCOPHEROL AS STABILIZING AGENTS FOR FATS OF POOR KEEPING QUALITY, MOLECULARLY DISTILLED Oliver, G. D.; Singleton, W. S.; Bailey, A. E.	7	188
PEANUT OILS, VISCOSITIES AND DENSITIES OF HYDROGENATED Magne, Frank C.; Wakeham, Helmut	12	347
PEROXIDES OF UNSATURATED FAT ESTERS, FORMATION AND DECOMPOSITION OF Pasche, R. F.; Wheeler, D. H.	2	52
PYROPHOSPHATE, ANALYSIS OF COMMERCIAL ANHYDROUS TETRASODIUM Koch, W. H.	6	175
QUALITATIVE TEST FOR BICARBONATE ION IN SOAP PRODUCTS Blank, E. W.; Utter, L. E.	1	27
RECOVERABLE FAT LOSSES IN PLANT WASTE EFFLUENTS, DETERMINING Mortensen, E. N.	2	57
REFRACTIVE INDEX MEASUREMENTS IN FATTY ACID ESTER ANALYSES, THE USE OF Mattil, K. F.; Longenecker, H. E.	1	16
REVIEW OF LITERATURE ON FATS, OILS, AND SOAPS FOR 1943 PART I	3	65
PART II Piskur, M. M.	4	108
ROSIN—USE IN SALT WATER SOAP Van Zile, B. S.; Borglin, J. N.	6	164
SOAP SOLUTIONS, FOAMING PROPERTIES OF Merrill, R. C., Jr.; Moffett, Frances T.	6	170
SOAP, THE FOUR KNOWN CRYSTALLINE FORMS OF Ferguson, R. H.	1	6
SOAP IN THE COURSE OF LABORATORY SOAP BOILING, RAPID SETTLING OF Kirschenbauer, H. G.	8	237
SOAP, ROUTINE TURBIDIMETRIC DETERMINATION OF TIN IN Compeau, Gerald M.; Blank, E. W.	9	275
SPENT SOAP LYE PURIFICATION Govan, William J., Jr.	9	271
SOAP, THE STRUCTURE OF TRANSPARENT McBain, J. W.; Ross, S.	4	97
SOLUBILITIES OF THE FATTY ACIDS IN ORGANIC SOLVENTS AT LOW TEMPERATURES Foreman, Harry D.; Brown, J. B.	7	183
SOYBEAN LECITHIN, THE COMPONENT FATTY ACIDS OF Thornton, M. H.; Johnson, C. S.; Ewan, M. A.	3	85
SOYBEANS, EFFECT OF RELATIVE HUMIDITY ON THE DETERMINATION OF OIL IN Krober, O. A.; Collins, F. I.	1	1
SOYBEAN OIL, PREDICTING THE FLAVOR STABILITY OF Sanders, J. H.	12	357
SOYBEAN OIL, RELATION BETWEEN THE FATTY ACID COMPOSITION AND THE IODINE NUMBER OF Scholfield, C. R.; Bull, W. C.	3	87
STABILIZATION OF OXIDIZED FATS BY STEAM DEODORIZATION WITH PHOSPHORIC ACID OR COMMERCIAL LECITHIN, NOTES ON THE Bailey, A. E.; Feuge, R. O.	10	286
STEARIC ACID, PREPARATION OF PURE Philipson, J. M.; Heldman, M. J.; Lyon, L. L.; Vold, R. D.	11	315
SYNTHESIS OF CONJUGATED FATTY OILS: III. METALLIC OXIDES AS ISOMERIZATION CATALYSTS Turk, Amos; Boone, Paul D.	11	321
THERMAL PROPERTIES OF FATS AND OILS I. APPARATUS AND TECHNIQUES FOR LOW TEMPERATURE CALORIMETRY	10	293
II. HEAT CAPACITY AND LATENT HEAT OF COTTONSEED OIL Bailey, A. E.; Todd, S. S.; Singleton, W. S.; Oliver, G. D.	10	297
III. CALORIMETRIC ESTIMATION OF SOLID AND LIQUID GLYCERIDES IN COTTONSEED OIL AND A HYDROGENATED COTTONSEED OIL Bailey, A. E.; Oliver, G. D.	10	300
TOCOPHEROLS IN DISTILLED CONCENTRATES, THE CHEMICAL DETERMINATION OF THE Rawlings, H. W.	9	257
TUNG KERNELS AND SOLVENT EXTRACTION OF MEAL, EFFECT OF MOISTURE ON GRINDING OF Freeman, A. F.; Pack, F. C.; McKinney, R. S.	11	328
TUNG FRUIT, STUDIES IN THE EXPRESSION OF OIL FROM McKinney, R. S.; Halbrook, N. J.; Oglesbee, Ruby E.	12	353
VALENCIA ORANGE-SEED OIL Van Atta, G. R.; Dietrich, W. C.	1	19
VEGETABLE FATS, MEASUREMENT OF THE CONSISTENCY OF PLASTIC. A STANDARD MICROPENETRATION Feuge, R. O.; Bailey, A. E.	3	78
VEGETABLE FATS AND OILS, THE SPECIFIC LATENT HEATS OF FUSION OF SOME Gudheim, A. R.	5	129
VEGETABLE OILS FROM RAW MATERIALS, A BIBLIOGRAPHY ON THE SOLVENT EXTRACTION OF Beckel, A. C.	9	264
VEGETABLE OILS AND FATS, A STUDY OF THE ANTIOXIDANT EFFECTIVENESS OF SEVERAL COMPOUNDS ON Mattil, K. F.; Longenecker, H. E.	6	160
WITCOGUM—A NEW CHEMURGIC ELASTOMER Yoran, C. S.; Harber, W. I.; Schwarz, H. F.; Armato, S. G.	5	152

Author Index

	Number	Page
ADAMS, B. E.; HOULTON, H. G.; MILLER, B. D.; LENTON, P. A.; TAYLOR, J. A. Continuous Lithium and Aluminum Stearate Grease Manufacture	9	258
ARENSON, S. W.; HEYL, E. G. Quantitative Study of Fat Losses Occurring During Doughnut Frying	2	60
ARMATO, S. G.; YORAN, C. S.; HARBER, W. I.; SCHWARZ, H. F. Witcogum—A New Chemurgic Elastomer	5	152
ARMSTRONG, J. G.; McFARLANE, W. D. Flavour Reversion in Linseed Shortening	11	322

	Number	Page
AULT, W. C.; RIEMENSCHNEIDER, R. W.; TURER, JACK; WELLS, P. A. — Fatty Acid Monoesters of l-Ascorbic and d-Isoascorbic Acids as Antioxidants for Fats and Oils	2	47
AULT, W. C.; RIEMENSCHNEIDER, R. W.; TURER, JACK — Improvement Produced in the Stability of Lard by the Addition of Vegetable Oils	4	98
BACON, K.; LASSEN, S.; SUTHERLAND, JR. — The Isolation and Determination of Chlorophylls A and B in the California Avocado	5	139
BAILEY, A. E.; KRAEMER, E. A. — Dilatometric Investigations of Fats — I. Apparatus and Techniques for Fat Dilatometry	9	251
II. Dilatometric Behavior of Some Plastic Fats Between 0° C. and Their Melting Points	9	254
BAILEY, A. E.; SINGLETON, W. S. — Molecular Distillation of a Hydrogenated Cottonseed Oil and Certain Characteristics of the Distilled Fractions	6	157
Tocopherol Concentrates by the Fractional Crystallization of Cottonseed Oil from Solvents	8	224
BAILEY, A. E.; FEUGE, R. O. — Notes on the Stabilization of Oxidized Fats by Steam Deodorization with Phosphoric Acid or Commercial Lecithin	10	286
Measurement of the Consistency of Plastic Vegetable Fats: a Standard Micropenetration	3	78
BAILEY, A. E.; OLIVER, G. D.; SINGLETON, W. S. — Molecularly Distilled Peanut Oil Antioxidants and Pure Alpha-Tocopherol as Stabilizing Agents for Fats of Poor Keeping Quality	7	188
BAILEY, A. E.; TODD, S. S.; SINGLETON, W. S.; OLIVER, G. D. — Thermal Properties of Fats and Oils — I. Apparatus and Techniques for Low Temperature Calorimetry	10	293
II. Heat Capacity and Latent Heat of Cottonseed Oil	10	297
BAILEY, A. E.; OLIVER, G. D. — Thermal Properties of Fats and Oils. III. Calorimetric Estimation of Solid and Liquid Glycerides in Cottonseed Oil and a Hydrogenated Cottonseed Oil	10	300
BAUER, S. T.; GASTINEL, VICTOR, JR. — Effect of Metallic Salts on the Stability of Palm and Hydrogenated Cottonseed Oils	2	36
BECKEL, A. C. — A Bibliography on the Solvent Extraction of Vegetable Oils from Raw Materials, with special attention to soybeans	9	264
BICKOFF, EMANUEL; WILLIAMS, KENNETH T.; LOWRIMORE, BURTON — Effect of Antioxidants, Individually and in Combination, on the Stability of Carotene in Cottonseed Oil	6	161
BLACK, H. C.; HIGGINS, J. W. — Preliminary Comparison of the Stabilizing Effect of Several Recently Proposed Antioxidants for Edible Fats and Oils	9	277
BLANK, E. W.; UTTER, L. E. — Qualitative Test for Bicarbonate Ion in Soap Products	1	27
BLANK, E. W.; COMPEAU, GERALD M. — Routine Turbidimetric Determination of Tin in Soap	9	275
BOATNER, C. H. — The Pigments of Cottonseed	1	10
BOONE, PAUL D.; TURK, AMOS — Synthesis of Conjugated Fatty Oils. III. Metallic Oxides as Isomerization Catalysts	11	321
BORGLIN, J. N.; VAN ZILE, B. S. — Rosin—Use in Salt Water Soap	6	164
BROWN, J. B.; KOONCE, S. D. — A Study of the Alcohols of Carnauba Wax	8	231
An Historical Review of the Chemistry of Carnauba Wax	6	167
BROWN, J. B.; FOREMAN, HARRY D. — Solubilities of the Fatty Acids in Organic Solvents at Low Temperatures	7	183
BULL, W. C.; SCHOLFIELD, C. R. — Relation Between the Fatty Acid Composition and the Iodine Number of Soybean Oil	3	87
BURR, G. O.; LUNDBERG, W. O.; HALVORSON, H. O. — The Antioxidant Properties of Nordihydroguiaraetic Acid	2	33
BURRELL, HARRY — Pentaerythritol Drying Oils	7	206
CLARK, H. V.; WRIGHT, H. J.; SEGUR, J. B.; COBURN, S. K.; LANGDON, J. E.; DU PUIS, R. N. — A Report on Ester Interchange	5	145
COBURN, S. K.; WRIGHT, H. J.; SEGUR, J. B.; CLARK, H. V.; LANGDON, J. E.; DU PUIS, R. N. — A Report on Ester Interchange	5	145
COLLINS, F. I.; KROBER, O. A. — Effect of Relative Humidity on the Determination of Oil in Soybeans	1	1
COMPEAU, GERALD N.; BLANK, E. W. — Routine Turbidimetric Determination of Tin in Soap	9	275
COWAN, J. C.; LEWIS, A. J.; FALKENBURG, L. B. — Norelac—A New Proposed Synthetic Coating	4	101
CUMMINS, A. B.; WEYMOUTH, L. E.; JOHNSON, L. L. — Filter Aid and Carbon Treatment of Prime Steam Lard	8	215
DAUBERT, B. F.; LONGENECKER, H. E. — Unsaturated Synthetic Glycerides	2	42
DIETRICH, W. C.; VAN ATTA, G. R. — Valencia Orange-Seed Oil	1	19
DU PUIS, R. N.; WRIGHT, H. J.; SEGUR, J. B.; CLARK, H. V.; COBURN, S. K.; LANGDON, J. E. — A Report on Ester Interchange	5	145
DU PUIS, R. N. — Recovery of Glycerine from Waste Products	3	76
EWAN, M. A.; THORNTON, M. H.; JOHNSON, C. S. — The Component Fatty Acids of Soybean Lecithin	3	85
FALKENBURG, L. B.; COWAN, J. C.; LEWIS, A. J. — Norelac—A New Proposed Synthetic Coating	4	101
FERGUSON, R. H. — The Four Known Crystalline Forms of Soap	1	6
FEUGE, R. O.; BAILEY, A. E. — Notes on the Stabilization of Oxidized Fats by Steam Deodorization with Phosphoric Acid or Commercial Lecithin	10	286
Measurement of the Consistency of Plastic Vegetable Fats	3	78
FILER, L. J.; MATTIL, K. F.; LONGENECKER, H. E. — Antioxidant Losses During the Induction Period of Fat Oxidation	10	289
FINDLEY, T. W.; SWERN, DANIEL; KNIGHT, H. B. — Purification of Oleic Acid, Methyl Oleate, and Oleyl Alcohol for Use as Chemical Intermediates	5	133
FISHER, G. S.; SWIFT, C. E.; MANN, G. E. — Gamma-Tocopherol as a Precursor of a Red Quinoid Substance Developed in Cottonseed Oil During Oxidation	11	317
FOREMAN, HARRY D.; BROWN, J. B. — Solubilities of the Fatty Acids in Organic Solvents at Low Temperatures	7	183

	Number	Page
FRANTZ, A. J.; WOODHEAD, J. A.; VITALE, P. T. ..... A Method to Improve Reproducibility in Detergency Tests	11	333
FREEMAN, A. F.; PACK, F. C.; McKINNEY, R. S. ..... Effect of Moisture on the Grinding of Tung Kernels and Solvent Extraction of Meal	11	328
FRENCH, C. S.; LUNDBERG, W. O. ..... The Fluorescence of Chlorophylls in Fats in Relation to Rancidity	1	23
GASTINEL, VICTOR, JR.; BAUER, S. T. ..... Effect of Metallic Salts on the Stability of Palm and Hydrogenated Cottonseed Oils	2	36
GOSS, W. H.; RUCKMAN, J. R. ..... Oil from Tumbling Mustard Seed	8	234
GOVAN, WILLIAM J., JR. ..... Spent Soap Lye Purification	9	271
GRONDAL, B. J.; ROGERS, D. A. ..... Melting Points of Binary Fatty Acid Mixtures C-6 to C-12 and Their Application in the Determination of Purity	10	303
GUDHEIM, A. R. ..... The Specific and Latent Heats of Fusion of Some Vegetable Fats and Oils	5	129
GUTHRIE, JOHN D.; STANSBURY, MACK F.; HOPPER, T. H. ..... Peanut Kernels with Relation to U. S. Standards for Farmers' Stock Peanuts	8	239
HALBROOK, N. J.; McKINNEY, R. S.; OGLESBEE, RUBY E. ..... Studies in the Expression of Oil from Tung Fruit	12	353
HALVORSON, H. O.; LUNDBERG, W. O.; BURR, G. O. ..... The Antioxidant Properties of Nordihydroguiaraetic Acid	2	33
HAMMAKER, E. M.; STIRTON, A. J.; HERB, S. F.; ROE, EDWARD T. ..... Comparison of Fat-Splitting Reagents in the Twitchell Process	5	148
HAMMAKER, E. M.; RIEMENSCHNEIDER, R. W.; HERB, S. F.; LUDDY, F. E. ..... Effect of Deodorization and Antioxidants on Stability of Lard	10	307
HARBER, W. I.; YORAN, C. S.; SCHWARZ, H. F.; ARMATO, S. G. ..... Witcogum—A New Chemurgic Elastomer	5	152
HELDMAN, M. J.; PHILIPSON, J. M.; LYON, L. L.; VOLD, R. D. ..... Preparation of Pure Stearic Acid	11	315
HENDERSON, J. L.; JACK, E. L. ..... The Fractionation of Milk Fat from a Solvent at Low Temperatures	3	90
HERB, S. F.; STIRTON, A. J.; HAMMAKER, E. M.; ROE, EDWARD T. ..... Comparison of Fat-Splitting Reagents in the Twitchell Process	5	148
HERB, S. F.; RIEMENSCHNEIDER, R. W.; HAMMAKER, E. M.; LUDDY, F. E. ..... Effect of Deodorization and Antioxidants on Stability of Lard	10	307
HEYL, E. G.; ARENSON, S. W. ..... Quantitative Study of Fat Losses Occurring During Doughnut Frying	2	60
HIGGINS, J. W.; BLACK, H. C. ..... Preliminary Comparison of the Stabilizing Effect of Several Recently Proposed Antioxidants for Edible Fats and Oils	9	277
HOPPER, T. H.; STANSBURY, MACK F.; GUTHRIE, JOHN D. ..... Peanut Kernels with Relation to U. S. Standards for Farmers' Stock Peanuts	8	239
HOULTON, H. G.; MILLER, B. D.; LENTON, P. A.; TAYLOR, J. A.; ADAMS, B. E. ..... Continuous Lithium and Aluminum Stearate Grease Manufacture	9	258
JACK, E. L.; HENDERSON, J. L. ..... The Fractionation of Milk Fat from a Solvent at Low Temperatures	3	90
JACKSON, F. L.; LONGENECKER, H. E. ..... The Fatty Acids and Glycerides of Babassu Oil	3	73
JOHNSON, C. S.; THORNTON, M. H.; EWAN, M. A. ..... The Component Fatty Acids of Soybean Lecithin	3	85
JOHNSON, K. E.; LADYN, H. W. ..... A Rapid Method for Estimating Glycerol in Kettle Soap	5	141
JOHNSON, L. L.; CUMMINS, A. B.; WEYMOUTH, L. E. ..... Filter Aid and Carbon Treatment of Prime Steam Lard	8	215
KIRSCHENBAUER, H. G. ..... Rapid Settling of Soap in the Course of Laboratory Soap Boiling	8	237
KNIGHT, H. B.; SWERN, DANIEL; FINDLEY, T. W. ..... Purification of Oleic Acid, Methyl Oleate, and Oleyl Alcohol for Use as Chemical Intermediates	5	133
KOCH, W. H. ..... Analysis of Commercial Anhydrous Tetrasodium Pyrophosphate	6	175
KONEN, J. C. ..... Drying Oils—Pst, Present, Future	7	202
KOONCE, S. D.; BROWN, J. B.		
A Study of the Alcohols of Carnauba Wax.....	8	231
An Historical Review of the Chemistry of Carnauba Wax	6	167
KRAEMER, E. A.; BAILEY, A. E.		
Dilatometric Investigations of Fats		
I. Apparatus and Techniques for Fat Dilatometry	9	251
II. Dilatometric Behavior of Some Plastic Fats Between 0° C. and Their Melting Points	9	254
KRAYBILL, H. R.; NAGY, JULIUS J.; VIBRANS, FRANK C. ..... An Application of the Barcroft-Warburg Apparatus to the Study of Antioxidants in Fats	12	349
LADYN, H. W.; JOHNSON, K. E. ..... A Rapid Method for Estimating Glycerol in Kettle Soap	5	141
KROBER, O. A.; COLLINS, F. I. ..... Effect of Relative Humidity on the Determination of Oil in Soybeans	1	1
LANGDON, J. E.; WRIGHT, H. J.; SEGUR, J. B.; CLARK, H. V.; COBURN, S. K.; DU PUIS, R. N. ..... A Report on Ester Interchange	5	145
LASSEN, S.; BACON, K.; SUTHERLAND, J. The Isolation and Determination of Chlorophylls A and B in the California Avocado	5	139
LENTON, P. A.; HOULTON, H. G.; MILLER, B. D.; TAYLOR, J. A.; ADAMS, B. E. ..... Continuous Lithium and Aluminum Stearate Grease Manufacture	9	258
LEWIS, A. J.; COWAN, J. C.; FALKENBURG, L. B. ..... Norelac—A New Proposed Synthetic Coating	4	101
LONGENECKER, H. E.; FILER, L. J.; MATTIL, K. F. ..... Antioxidant Losses During the Induction Period of Fat Oxidation	10	289
LONGENECKER, H. E.; JACKSON, F. L. ..... The Fatty Acids and Glycerides of Babassu Oil	3	73
LONGENECKER, H. E.; DAUBERT, B. F. ..... Unsaturated Synthetic Glycerides	2	42
LONGENECKER, H. E.; MATTIL, K. F.		
The Use of Refractive Index Measurements in Fatty Acid Ester Analyses.....	1	16
A Study of the Antioxidant Effectiveness of Several Compounds on Vegetable Oils and Fats	6	160

	Number	Page
LOWRIMORE, BURTON; WILLIAMS, KENNETH T.; BICKOFF, EMANUEL Effect of Antioxidants, Individually and in Combination, on Stability of Carotene in Cottonseed Oil	6	161
LUDDY, F. E.; RIEMENSCHNEIDER, R. W.; HERB, S. F.; HAMMAKER, E. M. Effect of Deodorization and Antioxidants on Stability of Lard	10	307
LUNDBERG, W. O.; FRENCH, C. S. The Fluorescence of Chlorophylls in Fats in Relation to Rancidity	1	23
LUNDBERG, W. O.; HALVORSON, H. O.; BURR, G. O. The Antioxidant Properties of Nordihydroguiaraetic Acid	2	33
LYON, L. L.; PHILIPSON, J. M.; HELDMAN, M. J.; VOLD, R. D. Preparation of Pure Stearic Acid	11	315
McBAIN, J. W.; THORBURN, R. C.; McGEE, C. G. Kettle Wax Phase in the System Sodium Laurate, Sodium Chloride, and Water	8	227
McBAIN, J. W.; ROSS, S. The Structure of Transparent Soap	4	97
McFARLANE, W. D.; ARMSTRONG, J. G. Flavour Reversion in Linseed-Shortening	11	322
McKINNEY, R. S.; FREEMAN, A. F.; PACK, F. C. Effect of Moisture on Grinding of Tung Kernels and Solvent Extraction of Meal	11	328
McKINNEY, R. S.; HALBROOK, N. J.; OGLESBEE, RUBY E. Studies in the Expression of Oil from Tung Fruit	12	353
MAGNE, FRANK C.; WAKEHAM, HELMUT Viscosities and Densities of Hydrogenated Peanut Oils	12	347
MANN, G. C.; SWIFT, C. E.; FISHER, G. S. Gamma-Tocopherol as a Precursor of a Red Quinoid Substance Developed in Cottonseed Oil During Oxidation	11	317
MATTIL, K. F.; FILER, L. J.; LONGENECKER, H. E. Antioxidant Losses During the Induction Period of Fat Oxidation	10	289
MATTIL, K. F.; LONGENECKER, H. E. The Use of Refractive Index Measurements in Fatty Acid Ester Analyses	1	16
A Study of the Antioxidant Effectiveness of Several Compounds on Vegetable Oils and Fats	6	160
MATTIL, W. H. Fish Oil in the Protective Coating Field	7	197
MERRILL, R. C., JR.; MOFFETT, FRANCES T. Foaming Properties of Soap Solutions	6	170
MILLER, B. D.; HOULTON, H. G.; LENTON, P. A.; TAYLOR, J. A.; ADAMS, B. E. Continuous Lithium and Aluminum Stearate Grease Manufacture	9	258
MOFFETT, FRANCES T.; MERRILL, R. C., JR. Foaming Properties of Soap Solutions	6	170
MORTENSON, E. N. Determining Recoverable Fat Losses in Plant Waste Effluents	2	57
NAGY, JULIUS J.; VIBRANS, FRANK C.; KRAYBILL, H. R. An Application of the Barcroft-Warburg Apparatus to the Study of Antioxidants in Fats	12	349
NORRIS, FRANK A. Fatty Acid Esters of Furfuryl Alcohol	7	193
OGLESBEE, RUBY E.; McKINNEY, R. S.; HALBROOK, N. J. Studies in the Expression of Oil from Tung Fruit	12	353
OLIVER, G. D.; SINGLETON, W. S.; BAILEY, A. E. Molecularly Distilled Peanut Oil Antioxidants and Pure Alpha-Tocopherol as Stabilizing Agents for Fats of Poor Keeping Quality	7	188
OLIVER, G. D.; BAILEY, A. E.; TODD, S. S.; SINGLETON, W. S. Thermal Properties of Fats and Oils I. Apparatus and Techniques for Low Temperature Calorimetry	10	293
II. Heat Capacity and Latent Heat of Cottonseed Oils	10	297
OLIVER, G. D.; BAILEY, A. E. Thermal Properties of Fats and Oils. III. Calorimetric Estimation of Solid and Liquid Glycerides in Cottonseed Oil and a Hydrogenated Cottonseed Oil	10	300
PACK, F. C.; FREEMAN, A. F.; McKINNEY, R. S. Effect of Moisture on Grinding of Tung Kernels and Solvent Extraction of Meal	11	328
PAINTER, EDGAR PAGE Some Relationships Between Fat Acid Composition and the Iodine Number of Linseed Oil	12	343
PASCHE, R. F.; WHEELER, D. H. Formation and Decomposition of Peroxides of Unsaturated Fat Esters	2	52
PHILIPSON, J. M.; HELDMAN, M. J.; LYON, L. L.; VOLD, R. D. Preparation of Pure Stearic Acid	11	315
PISKUR, M. M. Review of Literature on Fats, Oils, and Soaps for 1943 Part I	3	65
Part II	4	108
RAWLINGS, H. W. The Chemical Determination of Tocopherols in Distilled Concentrates	9	257
REWALD, BRUNO Fats and Phosphatides in Grass	2	50
Oil and Phosphatides Content of Some Petals and Stamens	3	93
RIEMENSCHNEIDER, R. W.; TURER, JACK; WELLS, P. A.; AULT, W. C. Fatty Acid Monoesters of l-Ascorbic and d-Isoascorbic Acids as Antioxidants for Fats and Oils	2	47
RIEMENSCHNEIDER, R. W.; HERB, S. F.; HAMMAKER, E. M.; LUDDY, F. E. Effect of Deodorization and Antioxidants on Stability of Lard	10	307
RIEMENSCHNEIDER, R. W.; TURER, JACK, AULT, W. C. Improvement Produced in the Stability of Lard by the Addition of Vegetable Oils	4	98
ROE, EDWARD, T.; STIRTON, A. J.; HAMMAKER, E. M.; HERB, S. F. Comparison of Fat-Splitting Reagents in the Twitchell Process	5	148
ROGERS, D. A.; GRONDAL, B. J. Melting Points of Binary Fatty Acid Mixtures C-6 to C-12 and Their Application in the Determination of Purity	10	303
ROSS, S.; McBAIN, J. W. The Structure of Transparent Soap	4	97
RUCKMAN, J. R. Oil from Tumbling Mustard Seed	8	234
SANDERS, J. H. Predicting the Flavor Stability of Soybean Oil	12	357
SCHOLFIELD, C. R.; BULL, W. C. Relation Between the Fatty Acid Composition and the Iodine Number of Soybean Oil	3	87
SCHWARCMAN, A. Some Known Reactions of Drying Oil Films and Polymerization	7	204
SCHWARZ, H. F.; YORAN, C. S.; HARBER, W. I.; ARMATO, S. G. Witcogum—A New Chemurgic Elastomer	5	152
SEGUR, J. B.; WRIGHT, H. J.; CLARK, H. V.; COBURN, S. K.; LANGDON, J. E.; DU PUIS, R. N. A Report on Ester Interchange	5	145

	Number	Page
SINGLETON, W. S.; BAILEY, A. E. Molecular Distillation of a Hydrogenated Cottonseed Oil and Certain Characteristics of the Distilled Fractions	6	157
Tocopherol Concentrates by the Fractional Crystallization of Cottonseed Oil from Solvents	8	224
SINGLETON, W. S.; OLIVER, G. D.; BAILEY, A. E. Molecularly Distilled Peanut Oil Antioxidants and Pure Alpha-Tocopherol as Stabilizing Agents for Fats of Poor Keeping Quality	7	188
SINGLETON, W. S.; BAILEY, A. E.; TODD, S. S.; OLIVER, G. D. Thermal Properties of Fats and Oils I. Apparatus and Techniques for Low Temperature Calorimetry	10	293
II. Heat Capacity and Latent Heat of Cottonseed Oil	10	297
STANSBURY, MACK F.; GUTHRIE, JOHN D.; HOPPER, T. H. Peanut Kernels with Relation to U. S. Standards for Farmers' Stock Peanuts	8	239
STIRTON, A. J.; HAMMAKER, E. M.; HERB, S. F.; ROE, EDWARD T. Comparison of Fat-Splitting Reagents in the Twitchell Process	5	148
SUTHERLAND, J.; LASSEN, S.; BACON, K. The Isolation and Determination of Chlorophylls A and B in the California Avocado	5	139
SWERN, DANIEL; KNIGHT, H. B.; FINDLEY, T. W. Purification of Oleic Acid, Methyl Oleate, and Oleyl Alcohol for Use as Chemical Intermediates	5	133
SWIFT, C. E.; MANN, G. E.; FISHER, G. S. Gamma-Tocopherol as a Precursor of a Red Quinoid Substance Developed in Cottonseed Oil During Oxidation	11	317
TAYLOR, J. A.; HOULTON, H. G.; MILLER, B. D.; LENTON, P. A.; ADAMS, B. E. Continuous Lithium and Aluminum Stearate Grease Manufacture	9	258
THORBURN, R. C.; McBAIN, J. W.; McGEE, C. G. Kettle Wax Phase in the System Sodium Laurate, Sodium Chloride, and Water	8	227
THORNTON, M. H.; JOHNSON, C. S.; EWAN, M. A. The Component Fatty Acids of Soybean Lecithin	3	85
TODD, S. S.; BAILEY, A. E.; SINGLETON, W. S.; OLIVER, G. D. Thermal Properties of Fats and Oils I. Apparatus and Techniques for Low Temperature Calorimetry	10	293
II. Heat Capacity and Latent Heat of Cottonseed Oil	10	297
TURER, JACK; RIEMENSCHNEIDER, R. W.; WELLS, P. A.; AULT, W. C. Fatty Acid Monoesters of l-Ascorbic and d-Isoascorbic Acids as Antioxidants for Fats and Oils	2	47
TURER, JACK; RIEMENSCHNEIDER, R. W.; AULT, W. C. Improvement Produced in the Stability of Lard by the Addition of Vegetable Oils	4	98
TURK, AMOS; BOONE, PAUL D. Synthesis of Conjugated Fatty Oils. III. Metallic Oxides as Isomerization Catalysts	11	321
UTTER, L. E.; BLANK, E. W. Qualitative Test for Bicarbonate Ion in Soap Products	1	27
VAN ATTA, G. R.; DIETRICH, W. C. Valencia Orange-Seed Oil	1	19
VAN ZILE, B. S. Circulating Stirrers	6	182
VAN ZILE, B. S.; BORGLIN, J. N. Rosin—Use in Salt Water Soap	6	164
VIBRANS, FRANK C.; NAGY, JULIUS J.; KRAYBILL, H. R. An Application of the Barcroft-Warburg Apparatus to the Study of Antioxidants in Fats	12	349
VITALE, P. T.; WOODHEAD, J. A.; FRANTZ, A. J. A Method to Improve Reproducibility in Detergency Tests	11	333
VOLD, R. D.; PHILIPSON, J. M.; HELDMAN, M. J.; LYON, L. L. Preparation of Pure Stearic Acid	11	315
WAKEHAM, HELMUT; MAGNE, FRANK C. Viscosities and Densities of Hydrogenated Peanut Oils	12	347
WALSH, ROBERT M. Economic Position of Oils and Fats in the War and Post-war Periods	10	283
WELLS, P. A.; RIEMENSCHNEIDER, R. W.; TURER, JACK; AULT, W. C. Fatty Acid Monoesters of l-Ascorbic and d-Isoascorbic Acids as Antioxidants for Fats and Oils	2	47
WEYMOUTH, L. E.; CUMMINS, A. B.; JOHNSON, L. L. Filter Aid and Carbon Treatment of Prime Steam Lard	8	215
WHEELER, D. H.; PASCHE, R. F. Formation and Decomposition of Peroxides of Unsaturated Fat Esters	2	52
WILLIAMS, KENNETH T.; BICKOFF, EMANUEL; LOWRIMORE, BURTON Effect of Antioxidants, Individually and in Combination, on Stability of Carotene in Cottonseed Oil	6	161
WOODHEAD, J. A.; VITALE, P. T.; FRANTZ, A. J. A Method to Improve Reproducibility in Detergency Tests	11	333
WRIGHT, H. J.; SEGUR, J. B.; CLARK, H. V.; COBURN, S. K.; LANGDON, J. E.; DU PUIS, R. N. A Report on Ester Interchange	5	145
YORAN, C. S.; HARBER, W. I.; SCHWARZ, H. F.; ARMATO, S. G. Witcogum—A New Chemurgic Elastomer	5	152

Committee Reports

	Number	Page
Bleaching Methods	7	196
Cellulose Yield	8	236
Commercial Fats and Oils	5	143
Oil Characteristics	8	247
Referee Board	9	263
Refining	4	123
Smalley Foundation	11	330
Soybean Analysis	10	305
Uniform Methods and Cooperative Work	10	310

Page
98
321
27
19
182
164
349
333
315
347
283
47
215
52
161
333
145
152